

MA AUGUSTIN – BRIEF CV, Dec 2010

1. Name: Mary Ann Augustin

2. Education:

Monash University, Australia. BSc (Hons, 1st Class) (1972 -1975, Awarded Apr 1976), PhD (Mar1978-Dec1978, Awarded Apr 1979)

3. Employment:

- Aug 1988 – present (CSIRO) including Secondment to Monash (Oct 2005-June 2007)
 - March 2009 – present: Research Program Leader (Food Science)
 - July 2007- Feb 2009: Principal Dairy Scientist & Microencapsulated Ingredients – Stream Leader (until July 2008); Honorary Professor, Monash University (until Dec 2008)
 - Oct 2005-June 2007: Professorial Fellow, School of Chemistry, Monash University
 - April 2004 – Sept 2005: Science Manager, Food Chemistry & Formulation Science, FSA
 - July 2003 – March 2004: Director, Science Forum, FSA
 - Jan 1998 – June 2003: Section Leader, Ingredient Functionality, FSA
 - Oct 1990 – Dec 1997: Leader, Milk Powder Team, CSIRO
 - Aug 1988 – Sept 1990: Senior Research Scientist, Milk Powder Team
- University Appointments (1979 – 1988)
 - May – Dec 1979: Universiti Sains Malaysia, Penang, Chemistry Department, Instructor / Lecturer
 - Jan – July 1980: University of Newcastle-upon-Tyne, England, Chemistry Dept., Post-doc
 - Sept 1980 – July 1988: Universiti Pertanian Malaysia, Fac. of Food Science and Biotech., Lecturer

4. Recognition (National and International Awards)

2008: Newton Turner Award (CSIRO)

2003: American Oil Chemists Society Corporate Achievement Award 2003 (Team)

2001: Recognised In Women In Business 2001 (Commonwealth of Australia)

2001: JR Vickery Address

1998: Sir Ian McLennan Achievement For Industry Award

1997: Loftus-Hills Silver Medal Of The Dairy Industry Association Of Australia

REFEREED PUBLICATIONS

Book Chapters

1. Augustin, M.A. and Oliver, C. (2010) Nanotechnology – An overview of processes and material development in food. In *Nanotechnology in the food, beverage and nutraceutical industries* (Ed Q. Huang), Woodhead Publishing: (accepted)
2. Augustin, M.A., Oliver, C.M. and Hemar, Y. (2010) Casein, caseinates and milk protein concentrates In *Dairy Ingredients for Food Processing* (Eds, R. Chandan and A. Kilara) (in press 2010)
3. Augustin, M.A., and Sanguansri, L. (2010) Use of encapsulation to inhibit lipid oxidation. In E Decker, R Elias, D J McClements (eds), Woodhead Publishing, *Oxidation in foods and beverages and antioxidant applications*, Volume 2, Part 3.
4. Augustin, M.A. and Sanguansri, L. Spray-dried emulsions – Delivery of Bioactives IN *Advances in Dairy Ingredients* Eds GW Smithers and MA Augustin, Wiley-Blackwell Publishing (2010 in press)
5. Sanguansri, L. and Augustin MA (2010) Microencapsulation in Functional Food Development IN *Functional Food Development*. Eds. J. Smith and E. Charter, Wiley-Blackwell Publishing Ltd. p. 3-23.
6. Oliver, CM and Augustin, MA (2009) Using Dairy Ingredients for Micro and Nanoencapsulation IN *Dairy Derived ingredients: Food and nutraceutical uses*. Ed M. Corredig, Woodhead Publishing Chapter22, pp565-588.
7. Augustin, M.A. and Clarke, P.T. (2008) Dry Milk Products IN *Dairy Processing and Quality Assurance*. Editors R. Chandan, A. Kilara and N. Shah, Blackwell Publishing, Chapter 14, pp. 319-336.
8. Augustin, M.A. and Sanguansri, L (2008) Encapsulation of Bioactive Materials IN *Topics in Food Material Science*, Editors; J.M. Aguilera and P.J. Lillford, SpringerLink, Chapter 24, pp. 577-601
9. Sanguansri, L. and Augustin, M.A. (2006) Microencapsulation and delivery of omega-3 fatty acids. IN *Functional Food Engineering Technologies and Processing*. (ed J. Shi) CRC Press, Taylor & Francis Group, 297-327
10. Augustin, M.A. and Versteeg, C. (2006) Milkfat: Physical, Chemical and Enzymatic Modification. IN *Advances in Dairy Chemistry – Lipids*, Editors: P.F. Fox and P. McSweeney, 2nd edition., 293-325
11. Augustin, M.A., Clarke, P.T. and Craven, H.M. (2003) Powdered milk: characteristics of milk powders. IN *Encyclopedia of Food Science and Nutrition*, 4703-4711
12. Augustin, M.A. and Margetts, C. L. (2003) Powdered milk: milk powders in the market place. IN *Encyclopedia of Food Science and Nutrition* 4694- 4702

Journal Articles

1. Kosaraju, S., Weerakkody, R. and Augustin, M.A. Chitosan-glucose conjugates: Influence of extent of Maillard reaction on antioxidant properties. *J. Agric. Food Chem.*, (in press) doi: jf-2010-03484z.R1

2. Chung C, Sanguansri, L and Augustin, MA (2011) *In vitro* lipolysis of fish oil microcapsules containing protein and resistant starch. Food Chemistry, 124, 1480-1489. doi:10.1016/j.foodchem.2010.07.115
3. Chung C, Sanguansri, L and Augustin, MA (2010) Resistant Starch Modification: Effects on Starch Properties and Functionality as Co-encapsulant in Sodium Caseinate-based Fish Oil Microcapsules. Journal of Food Science 75(9) E636-E642 doi: 10.1111/j.1750-3841.2010.01857.x
4. Zhai JL, Miles AJ, Pattenden LK, Lee T-H, Augustin MA, Wallace BA, Maric-Isabel Aguilar, MI and Wooster TJ (2010) The use of synchrotron radiation circular dichroism to characterize β -lactoglobulin structures at the oil-water interface of emulsions. Biomacromolecules 11(8), 2136-2142 doi:10.1021/bm100510j
5. Ying D.Y., Phoon M.C., Sanguansri L, Wccrakkody R, Bugar M.I and Augustin M.A. (2010) Microencapsulated Lactobacillus Rhamnosus GG Powders: Relationship of Powder Physical Properties to Probiotic Survival During Storage. Journal of Food Science 75(9) E588-E595 doi: 10.1111/j.1750-3841.2010.01838.x
6. Chandrapala, J, McKinnon, L., Augustin, M.A., Udabage P. (2010) The influence of milk composition on pH and calcium activity measured in situ during heat treatment of reconstituted skim milk. Journal of Dairy Research, 77(3), 257-264. doi: 10.1017/S0022029910000026
7. Chandrapala, J., Augustin, MA, McKinnon IR and Udabage, P. (2010) Effects of pH, addition of calcium complexing agents and milk concentration on formation of soluble protein aggregates in heated reconstituted skim milks. International Dairy Journal, 20, 777-784. doi: 10.1016/j.idairyj.2010.05.008.
8. Hemar, Y, Cheng, LJ, Oliver, CM, Sanguansri, L and Augustin, MA (2010) Encapsulation of resveratrol using water-in-oil-in-water double emulsions. Food Biophysics 5, 120-127
9. Shen, Z.P., Augustin, M.A., Sanguansri, L, Cheng, L.J. (2010) Oxidative Stability of Microencapsulated Fish Oil Powders Stabilized by Blends of Chitosan, Modified starch and Glucose. J Agri Food Chem 58, 4487-4493
10. Hemar Y., Augustin M.A., Cheng L.J., Sanguansri P., Swiergon P. & Wan J. (2010) The effect of pulsed electric field processing on the particle size and viscosity of milk and milk concentrates. Milk Science International (accepted)
11. Augustin, M., Sanguansri, L. and Oliver, C.M. (2010) Functional properties of milk constituents: application for microencapsulation of oils in spray-dried emulsions. Journal of Dairy Science & Technology 90, 137-146 DOI: 10.1051/dst/2009037
12. Augustin, M.A. and Sanguansri, P. Nanostructured Materials in the Food Industry (2009) Advances in Food and Nutrition Research Volume 58, 183-213. DOI: 10.1016/S1043-4526(09)58005-9
13. Udabage, P., Augustin, M.A., Versteeg, C., Puvanenthiran, A., Yoo, J.A., Allen, N., McKinnon, I. and Kelly, A. (2010) Properties of Low-Fat Stirred Yoghurts made from High-Pressure-Processed Skim Milk. Innovative Food Science and Emerging Technologies 11, 32-38
14. Day, L., Augustin, MA, Pearce, RJ, Batey, I and Wrigley, C. (2009) Enhancement of gluten quality combined with reduced lipid content through a new salt-washing process. J. Food Engineering 95, 395-372 doi:10.1016/j.jfoodeng.2009.05.018
15. Augustin, M.A. and Hemar, Y (2009) Nano-structured assemblies for Encapsulation of Food Ingredients. Chemical Society Reviews, 38, 902-912 doi: 10.1039/B801739P

16. Bargar, M.I, Hoobin, P., Weerakkody, R., Sanguansri, L. and Augustin, M.A. (2009) NMR of Microencapsulated Fish Oil Samples during In-Vitro Digestion. *Food Biophysics* 4(1), 32-41. doi:10.1007/s11483-008-9095-2
17. Oliver, C.M., Khcr, A., McNaughton, D. and Augustin, M.A. (2009) Use of FTIR and Mass Spectrometry for Characterisation of Glycated Caseins. *Journal of Dairy Research* 76(1), 105-110. doi: 10.1017/S002202990800383X,
18. Wong, B., Day, L., McNaughton, D. and Augustin, M.A. (2009) The effect of Maillard conjugation of deamidated wheat protein with low molecular weight carbohydrates on the secondary structure of the protein. *Food Biophysics* 4(1), 1-12. doi:10.1007/s11483-008-9096-1
19. Patten, G.S., Augustin, M.A., Sanguansri, L., Head, R. and Abeywardena, M.Y. (2009) Site Specific Delivery of Microencapsulated Fish Oil to the Gastrointestinal Tract of the Rat. *Digestive Diseases and Sciences*, 54(3), 511-521. doi: 10.1007/s10620-008-0379-7
20. Oliver, C.M, Augustin, M.A. and Sanguansri, L. (2009) Maillard-based casein-carbohydrate microcapsules for the delivery of fish oil. *Australian Journal of Dairy Technology* 64(1), 80-83
21. McKinnon, I.R., Yap, S. E., Augustin, M.A., and Hemar, Y. (2009) Diffusing-wave spectroscopy investigation of heated skim milks containing calcium chloride. *Food Hydrocolloids* 23, 1127–1133. doi:10.1016/j.foodhyd.2008.08.009
22. Kosaraju, I.S, Weerakkody, R. and Augustin, M.A. (2009) In-vitro evaluation of hydrocolloid-based encapsulated fish oil. *Food Hydrocolloids* 23(5) 1413-1419 doi:10.1016/j.foodhyd.2008.10.009
23. Augustin, M.A. Sanguansri, P. and Htoon, A (2008) Functional performance of a resistant starch ingredient modified using dynamic high pressure processing. *Innovative Food Science and emerging technologies*, 9, 224-231.
24. Augustin, M.A. and Clarke, P.T. (2008) Skim Milk Powders with Enhanced Foaming and Steam-Frothing Properties. *Dairy Science & Technology* 88, 149-161.
25. Chung, C. Sanguanri, L. and Augustin, M.A. (2008) Effects of Modification of Encapsulant Materials on the Susceptibility of Fish Oil Microcapsules to Lipolysis. *Food Biophysics*, 3, 140-145 (DOI: 10.1007/s11483-008-9069-4)
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27. Wooster, T. and Augustin, M.A. Rheology of Whey Protein-Dextran Conjugate Films. *Food Hydrocolloids* (2007) *Food Hydrocolloids* 21 (7):1072-1080.
28. Shen, Z., Rusli, J.K., Sanguansri, L. and Augustin, M.A. (2007) Retention of propanal in protein-stabilised tuna oil-in-water emulsions. *Food Chemistry* 101, 746-752
29. A.Kher, P. Udabage, I.R. McKinnon, D. McNaughton and M.A. Augustin (2007) FTIR investigation of spray-dried milk protein concentrate powders. *Vibrational Spectroscopy* 44 (2):375-381.
30. L. Day, M. Xua, P. Hoobin, I. Bargar and M.A. Augustin (2007) Characterisation of fish oil emulsions stabilised by sodium caseinate. *Food Chemistry*, 105, 469-479
31. Augustin, M.A. and Udabage, P. (2007) Influence of Processing on Functionality of Milk and Milk-Derived Ingredients. *Advances in Food and Nutrition Research* 53:1-38

32. Sanguansri, P. and Augustin, M.A. (2006) Nanoscale material development – A food industry perspective. *Trends Food Science and Technology* 17(7) 547-556
33. Rusli, J.K., Sanguansri, L. and Augustin, M.A. (2006) Stabilisation of Oils by Microencapsulation with heated protein-glucose syrup mixtures. *JAOCS* 83(11) 965-972
34. Hillbrick, G.C., Udabage, P. and Augustin, M.A. (2006) Whipping properties of dairy creams. *Food Australia* 58(4), 151-154
35. Day, L., Batey, I.L., Wrigley, C.W. and Augustin, M.A. (2006) Wheat gluten Uses and Industry Needs. *Trends in Food Science and Technology*, 17(2), 82-90
36. Crittenden, C., Weerakkody, R., Sanguansri, L. and Augustin, M.A.. (2006) Symbiotic microcapsules that enhance microbial viability during nonrefrigerated storage and gastrointestinal transit. *Journal of Applied Environmental Microbiology*. 72(3), 2280-2282
37. Augustin, M.A., Sanguansri, L. and Bode, O. (2006) Maillard Reaction Products as Encapsulants for Fish Oil Powders. *Journal of Food Science* 71: E25-E32
38. Wooster, T. and Augustin, M.A. (2006) β -lactoglobulin-Dextran Maillard Conjugates: Their Effect on Interfacial Thickness and Emulsion Stability. *J Colloid and Interfacial Science* 303(2) 564-572
39. Williams, R.P.W., D'Ath, L. and Augustin, M.A. (2005) Production of calcium fortified milk powders using soluble calcium salts. *Le Lait* 85(4-5) Sp. Iss, SI Jul-Oct, 369-381
40. Udabage, P., Augustin, M.A., Cheng, L.J. and Williams, R.P. (2005) Physical behaviour of dairy ingredients during ice cream processing. *Le Lait* 84(4-5) Sp. Iss, SI Jul-Oct, 383-394
41. Shen, Z., Udabage, S., Burgar, I. and Augustin, M.A. (2005). Characterisation of fish oil-in-water emulsions using light scattering, NMR and GC-Headspace Analyses. *JAOCS*, 797-802
42. Clarke, P.T. and Augustin, M.A. (2005) Manipulation of solvent-extractable fat content of milk powders. *Le Lait* 84(4-5) Sp. Iss, SI Jul-Oct, 261-268
43. Williams, R.P.W., Glagovskaia, O. and Augustin, M.A. (2004) Properties of stirred yoghurts with added starch: Effects of the use of blends of skim milk powder and whey protein concentrate on yoghurt texture. *Australian Journal of Dairy Science and Technology* 59 214-220
44. Augustin, M.A. (2004) Scientific Insights leading to innovative dairy ingredients. *NZ Food Journal* 4(5) 23-29
45. Augustin, M.A. and Udabage, S. (2003) Process-induced changes in milk. *Food Australia* 55(3) 101-103
46. Augustin, M.A., Cheng, L.J., Glagovskaia, O., Clarke, P.T. and Lawrence, A. (2003) Use of blends of skim milk powders and sweet whey protein concentrate powders in skim yoghurt. *Australian Journal of Dairy Technology* 58(1) 30-35
47. Puvanenthiran, A. Goddard, S.J., McKinnon, I.R. and Augustin, M.A. (2003) Milk-based gels made with kappa-carrageenan. *Journal of Food Science* 68(1) 137-141
48. Udabage, P. and M.A. Augustin (2003) Dairy ingredients for ice cream. *Australian Journal of Dairy Science and Technology* 58(1) 21-25
49. Augustin, M.A. and Sanguanri, L. (2003) Polyunsaturated fatty acids: delivery, innovation and incorporation into foods. *Food Australia* 55(7) 294-296

50. Augustin, M.A. (2003) The role of encapsulation in the development of functional dairy foods. *Australian Journal of Dairy Science and Technology* 58(2) 156-160
51. Augustin, M.A. (2003) Under wraps. *Dairy Industries International*, November, 28-30 (Reprint of Article 74 requested by Editor)
52. Puvanenthiran, A., Williams, R.P. W. and Augustin, M.A. (2003) Effects of total solids concentration and pH on the viscosity and soluble protein of milk processes at ultra high temperatures. *Australian Journal of Dairy Science and Technology* 58(2) 203 (Extended Abstract)
53. Sharma, R., Sanguansri, P., Marsh, R., Sanguansri, L. and Augustin, M.A. (2003) Applications of microencapsulated omega-3 fatty acids in dairy products. *Australian Journal of Dairy Technology* 58(2) 211 (Extended Abstract)
54. Williams, R.P.W., Glagovskaia, O. and Augustin, M.A. (2003) Properties of stirred yoghurts with added starch: effects of alterations in fermentation conditions. *Australian Journal of Dairy Science and Technology* 58(3) 228-232
55. Udabage, P., McKinnon, I.R. and Augustin, M.A. (2003) The use of sedimentation field flow fractionation and photon correlation spectroscopy in the characterization of casein micelles. *Journal of Dairy Research*, 70 453-459
56. Puvanenthiran, A. Goddard, S.J. and Augustin, M.A. (2002) Gelation of mixed gels containing κ -carrageenan and skim milk components. *Journal of Food Science*, 67 573-577
57. Augustin, M.A. and Williams, R.P.W. (2002) Technological aspects of calcium fortification of milk and dairy products. *Food Australia*, 54(4) 131-133
58. Puvanenthiran, A., Williams, R.P. and Augustin, M.A. (2002) Structure and viscoelastic properties of set yoghurt with altered casein to whey protein ratios. *International dairy Journal*, 12 383-391
59. Hillbrick G. Augustin M.A. (2002) Milkfat characteristics and functionality: opportunities for improvement. *Australian Journal of Dairy Technology* 57 45-51
60. Cheng, L.J., Clarke, P.T. and Augustin, M.A. (2002) Seasonal variation in yoghurt properties. *Australian Journal of Dairy Technology*, 57 87-191
61. Shen, Z., Birkett, A., Dungey, S., Augustin, M.A. and Versteeg, C. (2001) Melting behaviour of blends of milkfat with hydrogenated coconut and cottonseed oils *Journal of the American Oil Chemists Society*, 78 387-394
62. Augustin, M.A., Sanguansri, L., Margetts, C. and Young, B. (2001) Microencapsulation of food ingredients. *Food Australia*, 53 220-223
63. Udabage, S., McKinnon, I.R. and Augustin, M.A. (2001) Effect of mineral salts and calcium chelating agents on the gelation of renneted skim milk. *Journal of Dairy Science*, 84 1569-1575
64. Augustin, M.A. (2001) Dairy ingredients in chocolate – chemistry and ingredient interactions. *Food Australia*, 53 389-39
65. Augustin, M.A. (2001) Functional foods: an adventure in food formulation. *Food Australia*, 53 428-432
66. Lawrence, A., Clarke, P.T. and Augustin, M.A. (2001) Effect of heat treatment on homogenisation pressure during sweetened condensed milk manufacture on product quality. *Australian Journal of Dairy Technology*. 56 192-197
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77. Augustin, M.A. and Clarke, P.T. (1997) Milk fat powdered products. *Australian Dairy Foods*, 18(5) 38-39.
78. Underwood, J.E. and Augustin, M.A. (1997) Seasonal variation in the rheological properties of acid and heat-induced gels made from reconstituted concentrated milk. *Australian Journal of Dairy Technology*, 52 83-87
79. Underwood, J.E. and Augustin, M.A. (1997) Rheological characteristics of acid and heat-induced gels made from reconstituted or recombined concentrated milk. *Australian Journal of Dairy Technology*, 52 88-91
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90. Kamsiah Ibrahim, Augustin, M.A. and Ong, A.S.H. (1991) Effects of ascorbyl palmitate on frying performance of palm olein. *Pertanika*, 14(1) 53-57.
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97. Augustin, M.A., Lee Kheng Heng and Nor Aini Idris (1988) Sensory evaluation of potato crisps fried in market samples of palm olein, corn oil and soya oil. *Pertanika*, 11(3) 393-398.
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Refereed Conference Papers

1. Augustin, M.A. and Clarke, P.T. (2004) Introducing microencapsulated functional ingredients into the recombined products market. 4th International Symposium on Recombined Milk and Milk Products – New Challenges, New Ideas, 9-12th May 2004 Proceedings
2. Day, L., Augustin, M.A., Batey, I.L., Wrigley, C.W. (2004) Association of non-protein components in wheat gluten with its quality. IN 'The Gluten Proteins. The Proceedings of the 8th Gluten Workshop' in Viterbo, Italy, 8-10th Sept 2003. Lafiandra, D., Masci, S. and D'Ovidio, R.(eds), The Royal Society of Chemistry, Cambridge, UK., pp 337-340.
3. Day, L., Udagage, S., Augustin, M.A., Batey, I.L. and Wrigley, C.W. (2003) Gluten structure and modification for food ingredient use. *Cereals 2002. Proc. 52nd RACI Cereal Chemistry Conference* Eds, C.K. Black, J.F. Panozzo, C.W. Wrigley, I.L. Batey and N. Larsen. Royal Aust. Chem. Inst., Melbourne. pp. 132-134

Patents

1. M. Ashokkumar, Kentish, S., Lee, J. U-L., Zisu, B., Palmer, M. and Augustin, M.; Processing Dairy Ingredients; WO2009079691.
2. Sanguansri; P, Augustin, M A, Htoon, A; Starch Treatment Process; WO2005105851.
3. Sanguansri, L., Augustin, M.A. and Crittenden R; Probiotic Storage and Delivery; WO2005030229.
4. Augustin, M A, Sanguansri, L, Head, R; Gastro-intestinal Tract Delivery Systems; WO2005048998.
5. Sanguansri L. and Augustin M.A; Encapsulation of Food Ingredients; WO200174175.
6. Augustin, M A, Williams, R; Nutritional Mineral Fortification of Milk; WO200172135.

NON-REFEREED PUBLICATIONS

Invited Presentations

1. Buckow, R*, and Augustin, M.A. (2010) Structuring food biopolymers through innovative processing, IFT, 17-20 July 2010, Chicago, USA
2. Oliver, CM, Augustin MA* and Sanguansri, L (2010) Versatility of Food Materials for Microencapsulation. CAM May 10–12th 2010, Melbourne, Australia
3. Augustin, M.A. and Sanguansri, P. (2009) Application of Nanotechnology in Food Processing. Palm Oil International Palm Oil Congress (PIPOC), 9-11th November, 2009, Kuala Lumpur, Malaysia. (Full paper in Proceedings)
4. Sanguansri, L and Augustin MA (2009) Food Grade Delivery System for Controlled Release of Omega-3 in the GI Tract. International Society for Nutraceuticals & Functional Foods, 2009 Annual Conference, 1-4 November 2009, San Francisco, CA
5. Sanguansri, L and Augustin MA (2009) Enhanced Survival of Probiotics at Ambient Temperature and Intermediate Water Activities. International Society for Nutraceuticals & Functional Foods, 2009 Annual Conference, 1-4 November 2009, San Francisco, CA
6. Sanguansri, P.*, Augustin, M.A. and Wooster, T. (2009) Potential Application of Nanotechnology in the Food Industry, Asian Productivity Organisation (APO) Workshop on Nanotechnology in Food, 15-19th June 2009, Bangkok, Thailand.
7. Augustin, M.A. and CM Oliver (2009) "Development of Dairy-Based Encapsulated Ingredient Systems, (Keynote) 4th International Symposium on Spray Dried Dairy Products 2009, 15-17 April 2009, Melbourne, Australia.
8. Augustin, M.A., and Sanguansri, L. (2008) Global Developments in Encapsulation of Lipids and Functional Foods. 8th Annual Functional Food Symposium AAOCs 2008, 12-13th November 2008, Auckland New Zealand.
9. Sanguansri, L*, and Augustin, M.A. (2008) Microencapsulation Technology with Potential for Delivery of a Cocktail of Bioactives to the GI Tract, Annual International Society for Nutraceuticals and Functional Foods (ISNFF) Conference, November 14-17, 2008, Taiwan
10. Augustin, M.A., Sanguansri, L. and Smithers, G.W. (2008) Spray-dried emulsions as a means to protect and deliver bioactives. IFT 2008, 28th June – 1st July, 2008, New Orleans, New Orleans, USA.
11. Crittenden, R*, Sanguansri, L., Smithers, G.W. and Augustin, M.A. (2008) Encapsulation as a means to protect and deliver probiotics into foods and beverages. IFT 2008, 28th June – 1st July, 2008, New Orleans, New Orleans, USA.
12. Udabage, P*, Augustin, M.A., McKinnon, I., Kelly, A. and Versteeg, C. (2008) Dairy Proteins Under Pressure: Static High Pressure Processing to Modulate the Functionality of Dairy Proteins. Joint Annual Meeting of the American Dairy Science Association (ASDA) and the American Society of Animal Science (ASAS). July 7–11, 2008, in Indianapolis, Indiana, USA
13. Augustin, MA, Sanguansri, L and Wooster, TJ. (2008) Encapsulation of Food Ingredients. CSIRO Advanced Materials Conference and Workshops (CAM 2008) 18–20 February 2008, Melbourne.

14. Augustin, M. A., Sanguansri, L., Crittendon, R., Wooster, T. J., Rusli, J., Weekakkody, R., Cheng, L. C., Kurth, L., Bechta-Metti, K., Lockett, T., Smithers, G*. Functional Foods in the 21st Century - Delivering on Promise 7th International Conference of Food Science and Technology Wuxi, Shanghai, China. 14th Nov 2007
15. Ashokkumar, M.*, Lee, J., Kentish, S., Zisu, B., Augustin, M.A. and Mawson, R. (2007) The Effect of Ultrasonic Processing on the Aggregation of Dairy Ingredients. 40th Anniversary Annual AIFST Conference, Melbourne, 24 – 27th June 2007.
16. Chandrapala, J., Jeswan-Singh, M., Lu, J., Burgar, I., Augustin, M.A. and McKinnon, I.* Understanding the Molecular Basis of Heat Stability of Milk Systems. 40th Anniversary Annual AIFST Conference, Melbourne, 24 – 27th June 2007.
17. Sanguansri, L* and Augustin, M.A. Getting long chain Omega-3s into the food supply: A technical opportunity for the food industry. 40th Anniversary Annual AIFST Conference, Melbourne, 24 – 27th June 2007.
18. Augustin, M.A. and Sanguansri, L. Encapsulation of bioactives - the next place for dairy ingredients. 40th Anniversary Annual AIFST Conference, Melbourne, 24 – 27th June 2007.
19. Augustin, M.A. and Sanguansri, L. (2006) The use of milk proteins for stabilisation of spray dried emulsions. Milk Proteins: From Expression to Food. 15-17th Feb 2006, Palmerston North, New Zealand.
20. McKinnon, I.R. and Augustin, M.A. (2006) Consequences of the interactions between milk proteins and minerals Milk Proteins: From Expression to Food. 15-17th Feb 2006, Palmerston North, New Zealand.
21. Augustin, M.A. and Smithers, G.W. (2006) Novel Ingredients through Sound Science., Dairy Ingredients – Underpinning Science, Commercial Success, IFT 24-28th June 2006, Orlando, USA
22. Augustin, M.A. and Sanguansri, L. (2006) Enhancing dairy products using encapsulated functional ingredients. Conference on Recombination, Fortification and Supplementation, IDF World Dairy Congress, Shanghai, 20-23 October 2006
23. Augustin, M.A., Sanguansri, P. and Htoon, A (2006) Functional performance of a resistant starch ingredient modified using dynamic high pressure processing. FIESTA (Food Innovation: Emerging Science, Technology and Applications), Melbourne, Australia, 16-17th October 2006.
24. Augustin, M.A. Dairy Ingredients for 2005. Presented at the Dairy Industry Association Australia Conference (Victorian). 24th April 2005
25. Augustin, M.A. and Cobiac, L. (2005) Challenges in food and preventative health. Satellite Conference (Australian Colloid and Interface Symposium), 21-22nd February, Canberra.
26. Augustin, M.A. and P. Sanguansri (2005) Food nanotechnology. PAC Meeting Seminar, Malaysian Palm Oil Board, 8th April, Putra Jaya, Malaysia
27. Augustin, M.A. and Palmer, M. (2005) A New Approach to Dairy Ingredients Research. AIFST Conference, 12th July 2005 Sydney, Australia
28. Augustin, M.A. and Cobiac, L. (2005) Opportunities for the fats and oils Industry in the functional food arena. PIPOC 2005 (Malaysian Palm Oil Board International Palm Oil Congress), Petaling Jaya, Selangor, Malaysia, 25-29 September 2005(Full paper in Proceedings)
29. Augustin, M.A. and Versteeg, C. (2005) Emerging food processing technologies for the palm oil industry. PIPOC 2005 (Malaysian Palm Oil Board International Palm Oil

Congress), Petaling Jaya, Selangor, Malaysia, 25-29 September 2005(Full paper in Proceedings)

30. Augustin, M.A. Case study: microencapsulated ω -3 fatty acid ingredients into foods. Functional Foods: Opportunity for health and profit. Sydney, 20th February 2004
31. Augustin, M.A. and Clarke, P.T. (2004) Introducing microencapsulated functional ingredients into the recombined products market. 4th International Symposium on Recombined Milk and Milk Products – New Challenges, New Ideas, 9-12th May 2004
32. Augustin, M.A. (2004) Scientific Insights leading to innovative dairy ingredients. Keynote Address at 2004 NZIFT-DIANZ Joint Conference, Hamilton, New Zealand, 21-23 June 2004
33. Augustin, M.A. (2004) Physical functionality of dairy ingredients – Are there reliable assays? Dairy Bioscience Forum, Melbourne, 12-13th August 2004
34. Augustin, M.A. (2004) Opportunities for hydrocolloids in the functional food arena, 7th International Hydrocolloid Conference (Satellite Workshop), 2nd September 2004, Melbourne.
35. Augustin, M.A. Dairy Ingredient formulation – dangers and delights, Dairy Industry Association of Australia National Conference, 5-6th May 2003, Melbourne
36. Augustin, M.A., Sanguansri, L., Palmer, M. and Clarke, P. New generation microencapsulated Food Ingredients – Concept to Commercialisation. I.TEX 2003 Conference “Innovation & Venture Financing – Key Factors for Competitiveness, 19-20th May, Petaling Jaya, Malaysia
37. Augustin, M.A. The role of microencapsulation in the development of functional dairy foods. 2003 Foods for Life Conference and Exhibition. Melbourne, 24-27th August 2003
38. Augustin, M.A. and Sanguansri, L. Polyunsaturated fatty acids: delivery, innovation and applications” Presented at Functional Foods: Through innovation to Market Conference, 14-15th March 2002, Melbourne, Australia
39. Augustin, M.A. and Sanguansri, L. Omega-3 fatty acids in milk and dairy products, AOCS Australasian Section Workshop, 4-5th November 2002, Sydney
40. Sanguansri, L. and Augustin, M.A Microencapsulation and delivery of omega-3 fatty acids, ICFPTE’02 -AIT, Bangkok, Thailand, 11 – 13 December 2002
41. Augustin, M.A. Microencapsulation in the dairy industry. Microencapsulation for Innovative Ingredients Seminar Food Science Australia, Werribee, May 2001
42. Augustin, M.A. Innovative dairy ingredients. AIFST Conference, 1-4th July 2001, Adelaide
43. Augustin, M.A. Functional foods: an adventure in food formulation. J.R. Vickery Address Presented at AIFST Conference, 1-4th July 2001, Adelaide (JR Vickery Address)
44. Augustin, M.A., Clarke, P.T. Williams, R.P.W., Sharma, W., Udabage, S. and Ainsworth, S. Functional ingredients: research opportunities in milk and dairy based powders. Ingredients-by-Design Workshop, Melbourne, 23rd February 2001
45. Augustin, M.A. Milk powder functionality – basics, processing effects and ingredient interactions. Dairy Ingredients 2001, San Luis Obispo, USA, 27-28th Feb 2001 (Major Address)

46. Augustin, M.A. and Udabage, S. Process-induced changes in milk. Australia-New Zealand Milk Proteins Workshop, Palmerston North New Zealand, 28-30th March 2001
47. Augustin, M.A. Dairy ingredients in chocolate. Presented at 4th Australian Chocolate Manufacturing Course, Food Science Australia, Werribee, Victoria May 2000
48. Augustin, M.A. New ingredients in yoghurt and related systems. Ingredients by Design Workshop, 18th March, 2000 Melbourne
49. Augustin, M.A. Mineral salts and their effect on milk functionality. Presented at Dairy Ingredients Science, Melbourne, July 28-30 2000. Australian Journal of Dairy Technology, 55 61-64 (Keynote Speaker)
50. Augustin, M.A. Ingredients for recombination of dairy products. Presented at the 3rd International Symposium on Recombination of Milk and Milk Products, Penang, Malaysia, May 1999 (Keynote Speaker)
51. Augustin, M.A. New dairy ingredients for the food industry. Presented at the 31st Annual Convention of the Australian Institute of Food Science and Technology, Melbourne, 26-29th April 1998.
52. Augustin, M.A. Milk powder. Presented at Workshop on Quality Trouble Shooting in the Dairy Industry, Organised by Dairy Industry Quality Centre, Werribee, 11th June 1998
53. Augustin, M.A. Functional characteristics of new dairy ingredients in food applications. Presented at 10th World Congress of Food Science and Technology, Sydney, 3-8th October 1999
54. Augustin, M.A. Texture of dairy desserts and yoghurts. Just Desserts Workshop 27-31st July 1998, University of Melbourne, Werribee
55. Augustin, M.A. and Jameson, G.W. Opportunities for dairy ingredients - recent developments. Presented at the Joint Annual Conference of the Dairy Association of Australia (NSW Division) and NSW Dairy Farmers' Association. Sydney, May, 1997.
56. Augustin, M.A. and Clarke, P.T. Milk fat powdered products. Presented at Milkfat Update Conference, Australian Food Industry Science Centre, Werribee. 27-28 February, 1996. Full paper published in Australian Dairy Foods, April 19 38-39.
57. Augustin, M.A. Functional dairy ingredients in dairy desserts. Presented at the "Dairy Desserts Seminar" organised by the Australian Food Ingredients Centre. 8 September, 1995.
58. Augustin, M.A. Skim milk powder functionality. Presented at the Workshop on evaporation and drying organised by Dairy Processing Engineering Centre (Monash University). 5-6 October, 1995.
59. Augustin, M.A. and Aitken, B. Ingredients for UHT foods. Paper presented at the seminar on "Advances in UHT Products and Packaging" at VCAH Gilbert Chandler, Werribee, Victoria. 8-9 February, 1993.
60. Augustin. Utilization of milk fat in frying. In Proceedings of the Developments in Milkfat Technology Seminar, 19th October (1989). Food Research Institute, Werribee, Victoria, Australia. Ed. B.R. Rich, 52-55.
61. Augustin, M.A. Frying performance of palm oil products. Paper presented at the Seminar on Palm Oil Performances in Frying Palm Oil Research Institute of Malaysia, Bandar, Baru Bangi, Selangor, Malaysia, 21 January 1988.

62. Augustin, M.A. Frying characteristics of cooking oils and health implications. Paper presented at Symposium on Palm Oil, Kuala Lumpur, Malaysia, 3 June 1988, 3 June 1988
63. Augustin, M.A. and Chong, C.L. Measurement of deterioration in fats and oils. Paper presented at the Seminar on Food Analysis - A Better Understanding for Consumers and Manufacturers", Kuala Lumpur, Malaysia, 2nd April 1986. In Food Technology in Malaysia, 817-21
64. Teah Yau Kun and Augustin, M.A. Cooking and Frying Oils/Fats. Presented at the First Product Technology Course, Palm Oil Research Institute of Malaysia, Bandar Baru Bangi, Selangor, Malaysia, 12-26 November 1985.

Volunteered Abstracts & Papers (Conference)

1. Juliano, P., Kutter, A., Cheng, L. J., Swiergon, P., Mawson, R. and Augustin M. A. Ultrasound-assisted separation of bulk dairy products. FIESTA, August 2010, Melbourne (Oral)
2. Cotte, F., Juliano, P., Cheng, L.J., Kutter, A. and Augustin, M.A. Enhanced creaming of pasteurised milk by high frequency ultrasound at various temperatures FIESTA, August 2010, Melbourne (Poster)
3. Melton, L., Bhail, S., Mawson, R., Augustin, M.A. and Hemar, Y. Cellulose as Dietary Fibre and as an Energy Source. AIFST, July 2010, Melbourne, Australia (Oral)
4. Ying D.Y., Phoon, M.C., Sanguansri, L., Weerakkody, R., Bugar, M.I. and Augustin M.A. Microencapsulation of Probiotics: Effect of Water Mobility and Drying Method on the Storage Stability Lactobacillus rhamnosus (GG) AIFST, July 2010, Melbourne, Australia (Oral)
5. Juliano, P. Cheng, L. J., Swiergon, P., Mawson, R. and Augustin M. Ultrasound enhanced creaming of milk fat globules AIFST, July 2010, Melbourne, Australia (Poster)
6. Liu, Z., Tan, S., Augustin, M. A., Sanguansri, P., Niere, J. and Hemar, Y. Pulsed Electric Processing of Reconstituted Skim milks: Effect of pH adjustment and EDTA addition. AIFST, July 2010, Melbourne, Australia (Poster)
7. Polavarapu, S., Ajlouni, S., Augustin, M.A. and Oliver, C.M. Physico-chemical properties and oxidative stability of microencapsulated fish oil/ extra virgin olive oil blend using sugar beet pectin as encapsulant. AIFST, July 2010, Melbourne, Australia (Poster)
8. Oliver C., Augustin M.A., and L. Sanguansri. Effect of pre-processing of encapsulant materials on emulsion stability of fish oil microcapsules during *in vitro* digestion. The 36th Annual Meeting & Exposition of the Controlled Release Society, 18-22 July 2009, Copenhagen, Denmark. (Poster)
9. Cheng, L.J., Oliver, C.M., Augustin, M.A., Sanguansri, L. and Hemar, Y. Encapsulation of resveratrol using water-in-oil-in-water double emulsions. 42nd Annual AIFST Convention, Brisbane, Australia, 13-16 July 2009 (2009) (Poster)
10. Wong, B., Day, L., McNaughton, D. and Augustin, M. Interfacial structure of deamidated wheat protein - dextran conjugates and effect on emulsion stability at acidic pH. The 13th International Conference on Surface and Colloid Science, 14-19th June 2009, New York. (Poster)

11. Shen, Z., Sanguansri, L. and Augustin, M.A. (2009) Simultaneous extraction and transesterification to quantify n-3 FA and tributyrin in microencapsulated oil powders. 100th AOCS Annual Meeting & Expo, 3-6th May 2009, Orlando, Florida, USA
12. Wong, B., Day, L., Augustin, M. and McNaughton, D. Modification of structure and functionality of deamidated wheat proteins via Maillard glycation with dextran, Australian Colloid and Interface Symposium, 1-5th Feb, 2009, Adelaide, South Australia.
13. Baub, C., Augustin M.A. and Oliver, C. In-vitro digestion behaviour and oil release properties of microcapsules prepared from milk protein-carbohydrate conjugates. IDF/DIAA Functional Dairy Foods 2009 Conference, 24-25th February, 2009, Melbourne, Australia. (Poster)
14. Augustin, M.A., Oliver, C.M. and Sanguansri, L. Maillard-based casein-carbohydrate microcapsules for the delivery of fish oil IDF/DIAA Functional Dairy Foods 2009 Conference, 24-25th February, Melbourne, Australia
15. Shen, Z., Wooster, T.J., Cheng, L.J., Rusli, J., Sanguansri, L. and Augustin, M.A. (2008) Measurement of Extent of Lipolysis on Exposure of Microencapsulated Canola Oil Powders to In-Vitro Gastrointestinal Tract Conditions. 8th Annual Functional Food Symposium AAOCs 2008, 12-13th November 2008, Auckland New Zealand. (Oral)
16. Ying, D.Y., Sanguansri, L. and Augustin, M.A. (2008) Barrier Properties Required for Microencapsulation of Nutraceuticals and Functional Food Ingredients and Technologies to Manipulate. 14th World Congress of Food Science and Technology, 19-23 Oct. 2008, Shanghai, China.
17. Ross Crittenden, Mary Ann Augustin, Luz Sanguansri, Jenny Rusli, Rangika Weerakkody, and Geoffrey Smithers. MicroMAX® symbiotic technology for protection and delivery of probiotics into foods and beverages. 14th World Congress of Food Science and Technology, 19-23 Oct. 2008, Shanghai, China.
18. Crittenden, R., Augustin, M.A., Sanguansri, L., Rusli, J., Weerakkody, R. and Smithers, G. Use of Whey Proteins and Peptides in protecting and delivering Probiotics into Foods and Beverages. IWC Paris 2008: 5th International Whey Conference, 7-9th Sept 2008, Paris, France.
19. Mandeep Kaur Jeswan Singh, Ian McKinnon, Mary Ann Augustin, Punsandani Udabage and Yacine Hemar (2008) Understanding the self-assembly of dairy proteins in real time in skim milk systems with various casein to whey protein ratios. First IDF/INRA International Symposium on Minerals and Dairy Products, October 1-3, 2008 Saint-Malo, France (Poster)
20. Jayani Chandrapala, Ian McKinnon, Mary Ann Augustin, Punsandani Udabage and Yacine Hemar (2008) In-situ heat-induced changes of reconstituted milk solutions – Effect of added phosphate and EDTA. First IDF/INRA International Symposium on Minerals and Dairy Products, October 1-3, 2008 Saint-Malo, France (Poster)
21. Batey, I., Day, L., Augustin, M.A. and Wrigley, C. (2008) Salt Washing Process for Improved Gluten Quality, Annual Meeting, AACCI International, Honolulu, HI. 21-24th September, 2008. (Poster)
22. Day, L., Augustin, M.A., Batey, I.L. and Wrigley, C.W. (2008) Gluten functionality modified using salt washing process. 58th Australian Cereal Chemistry Conference, 31st Aug – 4th Sept, 2008, Surfer's Paradise, Queensland.
23. Augustin, M.A., Sanguansri, L., Crittenden, R., Rusli, J., Weerakkody, R., and Smithers, G. (2008) Functional foods in the 21st century – delivering on the promise.

24. Labbett, D., Rusli, J., Cheng, L.J., Sanguansri, L. and Augustin, M.A. (2008) Potential use of cellulose for encapsulation of fish oil. 41st annual AIFST Convention. 21-24th July 2008, Sydney, Australia. (Poster)
25. Hemar, Y., McKinnon, I.R. and Augustin, M.A. (2008) Diffusing-wave spectroscopy (DWS) of heated skim milk concentrates at different pHs. 9th International Hydrocolloid Conference, Singapore 11-15th June 2008
26. McKinnon, I., Hemar, Y., Augustin, M.A., Yap, S., Chandrapala, J., Pant, S. and Higginbotham (2008) In-situ determination of the colloidal stability of reconstituted skim milk concentrates using Diffusing-Wave Spectroscopy and ³¹P-NMR. Food Colloids 2008, 3-5th April 2008, Le Mans, France. (Oral)
27. Mandeep Kaur Jeswan Singh, Ian McKinnon, Mary Ann Augustin, Punsandani Udabage (2008) Understanding the Self-Assembly of Dairy Proteins in Real Time in Skim Milk Systems with Varied Casein to Whey Protein Ratios. 26th Australian Colloid and Surface Science Student Conference, Warnambool, 4-8th Feb 2008 (Poster)
28. Benjamin Wong, Donald McNaughton, Li Day, Maryann Augustin (2008) Glycation of deamidated wheat proteins with different MW maltodextrins and the effect on emulsification properties. 26th Australian Colloid and Surface Science Student Conference, Warnambool, 4-8th Feb 2008 (Poster)
29. Chandrapala, J., Augustin, M.A., Udabage, P. and McKinnon, I.R. (2008) Heat stability of concentrated milks 26th Australian Colloid and Surface Science Student Conference, Warnambool, 4-8th Feb 2008 (Oral Presentation)
30. Chung, C., Cheryl Chung, L., Sanguansri and M. A. Augustin (2007) Modification of Encapsulant Materials for Improved Resistance of Oil Microcapsules to Lipolysis. 2nd International Symposium, Delivery of Functionality in Complex Food Systems: Physically-inspired Approaches from Nanoscale to Microscale, University of Massachusetts, Amherst, MA, USA, 8th - 10th October 2007.
31. Jayani Chandrapala, Ian McKinnon, Maryann Augustin, Sandani Udabage. A new bio-physical approach to understanding self-assembly of dairy proteins. ACIS 2007, Sydney, Australia 4-8th Feb 2007. (Poster)
32. Wooster, T.J. and Augustin, M.A. Interfacial structure and emulsion stability of protein-carbohydrate co-block polymers. ACIS 2007, Sydney, Australia 4-8th Feb 2007.
33. Clarke, P.T., Aitken, B.A. and Augustin, M.A. Skim Milk Powders with Enhanced Foaming and Steam-Frothing Properties. Joint Meeting - 9th Annual Dairy Ingredients Symposium & 3rd International Spray Dried Milk Products Conference, February 6-28, 2007, Sir Francis Drake Hotel, San Francisco, CA
34. Sanguansri, P., Williams, R.P., Aloe, J., Cheng, L.J. and M. A. Augustin Effects of high shear processing and spray-drying conditions on the functionality of milk protein concentrates. Joint Meeting - 9th Annual Dairy Ingredients Symposium & 3rd International Spray Dried Milk Products Conference, February 6-28, 2007, Sir Francis Drake Hotel, San Francisco, CA
35. Jinzhen Lu, Mary Ann Augustin, and Ian McKinnon. High Resolution ³¹P and ¹³C NMR for characterizing milks in situ during heating. 40th Anniversary Annual AIFST Conference, Melbourne, 24 - 27th June 2007.
36. Christine Oliver, Ashwini Kher, Mary Ann Augustin, Punsandani Udabage and Amirtha Puvanenthiran. Characterisation of Glycated Proteins using Various

Spectroscopic Techniques. Anniversary Annual AIFST Conference, Melbourne, 24 – 27th June 2007 (Poster)

37. Bogdan Zisu, Roderick Williams, Ian McKinnon and Mary Ann Augustin. Formation of soluble heat induced aggregates in milk as a function of pH. 40th Anniversary Annual AIFST Conference, Melbourne, 24 – 27th June 2007. (Poster)
38. Rusli, J.K., Fagan, P., Sanguansri, L. and Augustin, M.A. Method for preparation and Quantitation of trans-resveratrol encapsulated in protein-carbohydrate matrix. 40th Anniversary Annual AIFST Conference, Melbourne, 24 – 27th June 2007. (Poster)
39. Weerakkody, R., Kosaraju, L.S., Sanguansri, L. and Augustin, M.A. Microencapsulated tuna oil powders – Effect of milk protein type and oil loading on oil release in simulated GI tract fluids. 40th Anniversary Annual AIFST Conference, Melbourne, 24 – 27th June 2007. (Poster)
40. Puvanenthiran, A, Udabage, P. and Augustin, M.A. Effect of Heat Treatment and Calcium Chelating Agents on Nitrogen Solubility of Milk Protein Concentrate Powders. 40th Anniversary Annual AIFST Conference, Melbourne, 24 – 27th June 2007. (Poster)
41. Cheng, L.J., Rusli, J.K., Sanguansri, L. and Augustin, M.A. Tuna oil powders formulated with sodium caseinate – glucose – resistant starch: Effect of resistant starch pre-processing. 40th Anniversary Annual AIFST Conference, Melbourne, 24 – 27th June 2007. (Poster)
42. Chung, C., Sanguansri, L. and Augustin, M.A. Modification of resistant starch properties - Its effect on in-vitro oil release from protein-coated microcapsules. Anniversary Annual AIFST Conference, Melbourne, 24 – 27th June 2007. (Poster)
43. Chung, C. Sanguansri, L. Augustin, M. A. Modification of encapsulant materials for improved resistance of oil microcapsules to lipolysis. 2nd International Symposium, Delivery Of Functionality In Complex Food Systems: Physically-Inspired Approaches From Nanoscale To Microscale, Oct 8-10 2007 University of Massachusetts, Amherst, Massachusetts, USA. (Oral Presentation)
44. Crittenden, R., Sanguansri, L., Weerakkody, R. and Augustin, M.A. Packing up the good bugs – microencapsulation challenges. AIFST Food Microbiology Conference, Sydney, Feb 2006.
45. Wooster, T. and Augustin, M.A. Interfacial Structure of Protein Dextran Maillard Conjugates. Food Colloids 2006, Montreux, Switzerland, April 2006
46. Wooster, T. and Augustin, M.A. Interfacial structure and emulsification properties of protein-carbohydrate Maillard glycoconjugates. 12th International IACIS (International Association of Colloid and Interfacial Science) Conference on Surface and Colloid Science, Beijing, China, 15-19th October 2006
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